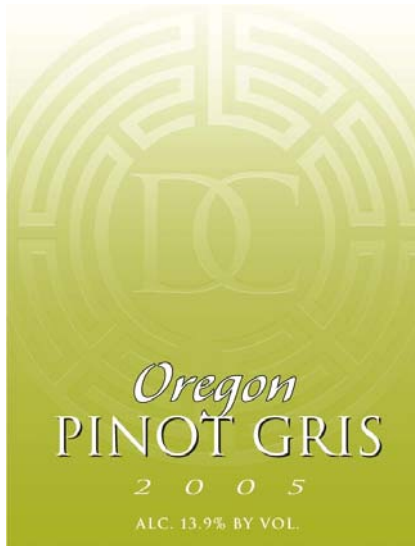




DAEDALUS CELLARS  
DUNDEE, OREGON



Wine: 2005 Pinot Gris  
Appellation: Willamette Valley, Oregon  
Vineyard: 62% Yamhill Valley Vyds  
38 % Carbella Vineyard  
Varietal: 100% Pinot Gris  
Cellar: 40% Stainless Steel Fermented  
60% Neutral Barrel fermented  
Date Bottled: April 14<sup>th</sup>, 2005  
Cases produced: 345 cases (12-pack/750ml)  
Release Date: May 1<sup>st</sup>, 2006

Daedalus (day-duh-lus) Cellars is a small family-owned winery. We source from some of the best vineyards in the state and handle the fruit minimally and carefully to create balanced wines with complex fruit and elegant structure. Their refinement makes them natural partners for a wide range of foods and ensures their graceful maturation.

Our 2005 Pinot Gris is a blend of older-vine fruit from Yamhill Valley Vineyards, and two different Pinot Gris clones from the younger Carabella Vineyard. As usual we cropped the vines around two tons per acre to create a full-bodied wine with depth and structure. The wine was kept on the fermentation lees until bottling and stirred frequently to develop texture and complexity. To maintain its crisp acidity, the wine undergoes no malo-lactic fermentation. The result is a vibrant, powerful wine, with exotic fruit, floral and mineral flavors. This wine will pair well with most seafood dishes, or hor d'oeuvres, but is also great on its own.

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